

MASSACHUSETTS PLOUGHMAN



NEW ENGLAND



JOURNAL OF

VOL. LXIV. - NO. 29

BOSTON, MASS., SATURDAY, APRIL 8, 1905

WHOLE NO. 3297

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND AND JOURNAL OF AGRICULTURE
Official Organ of the A. E. Agricultural Society.

MASSACHUSETTS PLOUGHMAN PUB. CO.,
Publishers and Proprietors.
ISSUED WEEKLY AT

NO. 3 STATE STREET,
Boston, Mass.

TERMS:
\$1.00 per annum, in advance, \$2.00 if not paid in advance. Postage on single copies 5 cents.
Advertisers sending contributions to THE PLOUGHMAN for use in its columns must sign their name, not necessarily for publication, but in that case, if the good of the cause requires, they will be consigned to the gate-basket. All matter intended for publication should be sent on note size paper, with ink, and upon one side.

Correspondence from practical farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's name, and, if possible, will be printed or not, as the writer may wish.

The PLOUGHMAN offers great advantages to advertisers. Its circulation is the largest and most active and intelligent portion of the community.

Mailed as second-class mail matter.

Farm Hints for April.

Winter has been "holding on" wonderfully in some parts of New England, well up to the last of March with hardly a break. In Northern Vermont correspondents report continuous sleighing since early November. It has generally been a favorable season for work in farm and road, and all necessary to be done at this season should have been accomplished. Everything should be in readiness for the spring's work, as it comes to hand in order that it may be at tended to in season.

WORK AT THE BARN.

For another month it will be necessary to care for the stock at the barn, more attention is needed to keep the cows quiet and contented in the stables as warm weather advances. And they will require good feed as well as care to keep the milk well up in yield. The grain feed may need to be increased a little or changed perhaps, and the best of fodder should be available at this time. The cows should have plenty of water and they should be often carded, as at this time they are shedding their old coats which process causes irritation and itching. As the warm weather approaches the stables should be kept clean and well ventilated. A little land plaster scattered around in the stables will be of benefit and cost little.

On every farm there should be fall, winter or spring calves. These will require some attention in order that they may be kept thrifty and growing. Feed as much new, warm skim milk as can be safely done, give regularly a little good hay, and be sure to keep dry and comfortable. The last is very important, as a calf or pig can hardly be expected to do well in a wet, close, dirty pen.

THE DAIRY SITUATION.

During the winter the markets for butter have been good, reaching an unusually high point by March 1, when there was a reaction, and prices began to go down quite rapidly, as they are apt to do under such conditions.

The small amount of winter-made butter had much to do with this market creating a demand for which there was not an adequate supply. If it had not been for the large amount in cold storage the scarcity would have been still more pronounced. As a result of these conditions the old stock should be practically exhausted by the time a sufficient amount of the new make comes upon the market to supply current demands, and this outcome should be much more favorable for dairymen than was the case a year ago when there was such an over-supply of hand.

MAKING SUGAR.

The season is late, but the conditions are now favorable. What the results will be alone can determine, but considerable expectation has been entertained of a good season. Certainly there was little weather during the winter that was warm enough to start the sap running.

The ground was frozen deeply, but success will depend largely on the right kind of weather. It is to be hoped there will be a favorable season and an average yield, as on some farms sugar is a source of considerable income, and good, pure maple products are always in demand throughout the country.

THE EARLY SOWING OF GRAIN.

Sugaring will hardly be over before the farmer will be turning his attention to sowing early grain crops. It is usually better to sow wheat, barley and oats as soon as the condition of the soil and the weather will admit. Of course it is not best to work heavy soil when it is wet or soft, but when sufficiently dry with a reasonable probability of warm weather, then the seed had better be put in the ground, as, all things considered, the prospect for a satisfactory crop will be better than when the work is left until late.

There may not be quite so heavy a growth of straw, but the quality of the grain will be better. If the land is to be sown to grass along with these crops, as is so often the case, there will be a better prospect of a successful catch than when late sown.

The land should be put in the best condition for these crops by properly fertilizing and fitting. If there is not enough manure it will be found profitable to use some special fertilizers, which will also aid in establishing a good catch of grass.

If possible do not seed a field to grass without first clearing it of all obstructions, so as to leave it in good condition for the use of harvesting machinery.

PLANT POTATOES EARLY.

It is a pretty good plan to plant potatoes as early as the weather and condition of the soil will admit.

The soil should be thoroughly fitted. A

good clover sod will be well suited to this crop.

Not very much stable manure should be used, as it is more likely to harbor disease and rot. There are special fertilizers now prepared that produce good results with this crop. On farms where the same crop is not grown on the land two years in succession, with good management there should be the best of success. Where grown for home use principally, choose the varieties that are the best liked. If for the market, then of course those kinds should be selected that promise the best in yield and price. There should be at least two of the early varieties, a first and second for succession, and then something good for the general crop and late keeping.

AFTER HATCHING.

The chick should have nothing to eat for twenty-four hours after it is hatched, as it takes from twenty-four to thirty-six hours for the chick to absorb or use up the yolk of the egg which nature has provided to care for it during that time. Possibly more than fifty per cent. of the mortality in chicks is caused by injudicious feeding. We now have the chicks thirty-six hours old to care for and feed. The first thing the chick should have to eat is fine grit composed of sea-crested grit, oyster shells and granulated charcoal. This should be kept before them at all times. Chicks should be fed three to five times a day for two weeks with a variety of foods. They should be fed lightly, just what they will eat up clean in a few minutes, and none should be left lying around.

EARLY CHICKS.

Early chickens are really not so hard to raise as sometimes imagined. It is fully as easy to fight dampness and occasional spells of severe weather as to protect them against the ice which cause so much trouble in the chickens hatched late in the summer. The per cent. of early chickens which live is likely to be as great as those hatched in July. The profits on the March chickens properly raised and marketed are three times that of the July chickens, while the March to May pullets of the medium and large breeds are the main reliance for winter laying. If the stock is good and vigorous, the chicks will stand a good deal of cold. Moisture and cold combined are the severest trials, but there is no reason why they cannot be provided with dry runs covered with coarse gravel. Scratching for their feed among the gravel, they get plenty of exercise to keep them warm. Lice will not give much trouble if the old hens are thoroughly free from the past before the chickens are hatched. They should not be kept indoors too long, but should have access to the open air on fairly good days. For the first week or so they will do all right kept wholly indoors. In fact, they can be raised to the brooder age indoors if given all needed care, but are not likely to be attended to on this plan on the average farm.

NEW BLOOD.

If intending to add any new blood to the flock, now is the time to make selection. New stock will cost more than last fall and the selection will be from a smaller number, but better selected in March than try to find anything in May. The best time to pick out stock is just before winter, when breeders are anxious to reduce their stock before going into winter quarters, when prices are at their lowest and there is a whole hatching to select from. Choose for size, strength and vigor and never buy a bird with any conspicuous faults merely to secure a little lower price. The quality of the flock will be affected for years by using such a bird. It is a mistake to use late hatched cockerels or pullets, as the vigor and size of the flock are weakened. In the case of turkeys, new stock is almost always desirable. Most turkey flocks are inbred to some extent and lacking in vigor. It is better to send away to some section where the Black Head disease does not prevail.

WORKING STOCK.

Pens for breeding exhibition stock should be mated early, as only the early-hatched chickens will be mature enough for exhibition purposes in the show season, which is from November to January. It is best to have these pens extremely select, even if the number has to be kept down lower than you would like. Better a few extra choice chicks carefully raised than to rely upon big numbers and haphazard breeding and care.

THE EWES IN SPRING.

During recent years it has been a practice to clip ewes as soon as possible after the lambing season, and we have been well satisfied with the result. The wool presents a much better appearance and is free from weak spots. It is well known that it is difficult to keep a good milking ewe from going down in flesh, and this is sure to weaken the strength of the staple. The ewe must necessarily be stabled much of the time, and the lambs soon begin to tramp over them when lying, which soils and injures the wool. We clip without washing, and select a mild spell of weather for doing it, and when they have been clipped for a few days a cold flurry does not seem to affect them; but if out when a rain comes, they rapidly gather to the shed, and this is a decided advantage to the lamb, as they will often remain out, if not clipped, until the lambs are very cold. After clipping, both the ewes and lambs seem to improve more rapidly.

A Modern Milk Route.

The man who can produce milk which will sell for from fifty to one hundred per cent. more than the ordinary product on the market is doing humanity more good, and getting just as well paid for his labor, besides having the satisfaction of knowing that he is helping to raise the standard of

the dairy business and make it what it should be, a success.

A dairymen who is in a combination of business man, farmer and dairymen, and who leaves his business from 4 to 2, will know how to pick his herd for giving a milk as rich in butter fat as possible, and still give quantity sufficient to make them profitable. No herd has a monopoly of this field. He will build his stable in such a manner that they can be easily kept clean and clean, and he will then see to it that they are kept so. We make a practice of cleaning the stable early in the morning and sprinkling the floor with gypsum or lime plaster, then sweep it into the gutter to help absorb the moisture.

I hardly need say that it is positively

bad, as well as a耻辱, as a dairymen, as well as a man, well painted and kept washed, as an advertising investment, is, I think, a paying proposition. The driver should always have a pleasant smile and dress according to the class of trade he is entering in. I have great respect and admiration for the man who does not know how, but is trying to learn and improve, especially in the handling of a product so delicate and easily spoiled as milk, but I have no use for the man who says that anything is good enough, and distributes a product that is liable to cause sickness and perhaps death to little ones. That are utilized to take what is given them.

A greater number of the people are demanding a better milk and it keeps the

inventors do not get the returns expected.

Ira O. Johnson.

The State Tax.

In alluding to the direct tax of four million dollars in Massachusetts, which has caused a search for new sources of revenue the New York Tribune says that it is always easy to raise a clamor about extravagance in the face of such a situation and believes there is always need of a treasury watcher, for unfortunately it is impossible to make public money go as far as it should; because almost nobody stops to count what he does officially, as if he were doing for himself or a private corporation.

It continues, however, that the more growth of government expense is not necessarily a sign of extravagance, for the reason that more is demanded of government than ever before in the way of public improvements. "Our grandfathers," it remarks, "did not require good roads of the State or rural free delivery of the nation: They were content with dirty streets in the city and water from the town pump." And we are told that "the lot of Massachusetts and New York is the lot of every progressive community in the world over that seeks to give its people the benefit of modern knowledge and modern inventions which promote health, comfort, prosperity and morality."

We talk a great deal about the good old times, but life is much easier for all classes than it was a hundred or even fifty years ago in this State. There was poverty then as there is now, but with smaller populations it was not as noticeable as it is today, and people who are supported by the State for various reasons are much more comfortable than they used to be in former generations. They are better housed, better warmed, better clad and better fed. All this costs money, and the laying out of parks for the enjoyment of the people is now carried on to a much greater extent than was ever dreamed of by our predecessors.

Some think that we could do without the magnificent public grounds that have been provided in this State. They are, to be sure, expensive, and they are not kept in proper condition for nothing; but we have them, and it is doubtful if any one would relinquish their advantages, if that were possible. All this, nevertheless, does not mean that State officials should not be economical. They should not waste public money on a spendthrift who, in his prodigal private expenditures, never looks into the future. Property owners have some rights that ought to be respected, and they should not be made to groan under too heavy a burden of taxation.

A Well-Known Holstein.

Margaret Lincoln 24th De Kol won first prize in the New England Fair public butter test a few years ago, and one of her sons was sold to the United States Government to head the herd at the Soldiers' Home at Togus, Me. Another son was at the head of the famous herd owned by Prof. A. R. Marsh of Chester, Vt. A few years ago another of her sons won first prize at the famous New York State Fair, and last year won a prize at the St. Louis Exposition.

The cow is now owned by Mr. F. P. Knowles of Worcester, Mass., to whom I sold her a few years ago. I understand that since Mr. Knowles purchased her she has made an official test, under the auspices of the Massachusetts State College, of over seventeen pounds of butter in seven days during a very hot week in summer.

It is twenty years ago next month that I purchased my first thoroughbred Holstein, and for the last ten years it has been my object to raise Holsteins that would not only give a fair amount of milk, but would make a large amount of butter. In public tests this herd has won several prizes in Maine, New Hampshire and Vermont, and at the close of an official test one year ago, conducted by the State College, every cow two years old or over was accepted in the Advanced Register of the H. F. Association on account of the butter records. This registration can be claimed by no other herd in this section of the country.

We feed ensilage and a good quality of hay and vary the grain ration somewhat according to the price of different feeds. The writer believes in feeding quite a little ground oats, and we also feed more or less oil meal and a comparatively large amount of bran as well as some gluten or gluten feed.

D. H. Goedell.

Forcing Extra Early Potatoes.

I was much interested in the recent article in the paper in regard to starting potatoes early in the season by bringing the seed into a warm room a few weeks before the time of planting, keeping them in the meantime in shallow boxes or as the gardeners call them "flat." I have practiced that method for many years, and always with satisfactory results. I have now potatoes ready to dig from two to three weeks earlier than by the usual course, and they are at a time when potatoes are always high in price.

Warming the seed so the eyes will push is better than planting in hotbeds to be transplanted later. By the transplanting the growth is always checked, and I think also that the crop is diminished. It is a good deal of work to transplant potatoes that have made considerable growth, while by the sprouting method there is scarcely any extra work and the crop will be equally early. My only criticism on the method as given is in having potatoes two or more days in the house and allowing the sprouts to grow two inches long.

I always have the flats so shallow as to hold but a single layer of potatoes. I never start more than the market size and never out transplant as this would tend to give it a shock. If the seed is brought into a

warm room and placed in the lightest part of it the buds from the eyes will turn green and swell into short, stubby sprouts that will not rub off nearly so readily in handling as those would that were allowed to reach a length of two or more inches. The stronger the light the stronger the buds will be. I have had them a quarter of an inch in diameter when scarcely more than that in length.

With my small garden I do not raise this crop for market, so I can sprout seed enough in a shallow tin set in a strong light by a window. The skin of the potato will turn green or almost black, but the potato does not wither as potatoes do in the cellar when allowed to make long sprouts while seeking the light.

I always plant the potatoes carefully in the bottom in a rather deep furrow and cover lightly. When the sprouts begin to show I cover again, if there is danger of frost, and keep covering or hillling up till the furrows are filled level with the surface of the field. There is no use in planting out so early as to have the tops killed by frost, as that would offset all gain.

This method is worth adopting by all who aim to have early potatoes for the table at a little extra cost. I have known a gardener in northern Rhode Island to raise them by the score in this way and have a full crop to sell the first week in July.

A. W. CHERRY.

Potato Markets Very Dull.

No improvement can be noted in the leading potato markets, the supply continuing far in excess of the demand, prices tending to work down rather than up. Choice Michigan and New York State potatoes can be bought at \$1 per bag in New York city, a price which in some cases means a loss to the original buyers. Prices in Michigan are quoted at 12 to 15 cents to growers and one report says that farmers have offered potatoes at eight cents per bushel by the carload. Maine potatoes are selling at about \$1 per bag in New York, growers receiving about 25 cents per bushel. Notwithstanding the low price, reports from the Maine potato-growing sections indicate good courage on the part of the growers and probably the acreage this year will be large. They argue that high prices often follow a year of low prices.

In New York there is a demand among the German trade for the German salad onions and about one thousand bags were imported from Germany last week. This variety of potatoes has been experimented with to some extent in this country, and could, no doubt, be grown successfully.

The Southern potato crop is said to be very heavy, the acreage being large and the outlook favorable. Large plantings are made in Florida, Texas, Louisiana, Alabama, Virginia, and the Carolinas. The second crop of Bermuda potatoes is about done. They bring five or six cents a pound wholesale.

Vegetables in Moderate Supply.

Several lines of vegetables are coming in this week in somewhat reduced quantities and selling at higher prices. Otherwise the tendency as usual at this time is downward. Hothouse asparagus is now nearly done, and its place taken by Southern and California at 50 to 60 cents per bunch, \$5 to \$8 per dozen. Hothouse beets, beet greens, mushrooms, radishes, tomatoes sell about the same as last week. Rhubarb is one cent lower for hothouse grown, and meets some competition from the California product.

Onions are more plenty, but the range of quotations is still high. Spinach is in good demand and the native hothouse product maintains its price. Large lots of kale arrived by boat Wednesday and the price which was low recently went lower, lots selling as low as 75 cents per barrel. Some excellent parsnips are arriving from New York, Long Island grown. Choice squash is now rather scarce and prices show a tendency to advance. The advance in turnips proved only temporary, causing an immediate increase in shipments and a return to former low prices. Southern truck is becoming more plenty every week. String beans, which have been very scarce all winter, are now much lower. Southern eggplants, peppers and tomatoes show a tendency to decline, although choice tomatoes, whether hothouse or Southern, are in light supply.

At New York the market for old potatoes shows no improvement. Offerings are liberal and, with trade light, prices rule low and in buyers' favor. Sweet potatoes in light receipt and slightly higher. Asparagus is in heavier supply from Charleston, but demand is active and markets hold firm at higher prices. Beets and carrots sell well when fancy, but latter lower, under increasing receipts. New cabbages are scarce and wanted; old are in liberal supply and very weak. Cauliflower in light receipt. Cucumbers scarce and celery steady. Cucumbers firm. Kale and spinach meet a good outlet at fairly steady prices. Let

Dairy.

Foods for Milk Making.
During an instructive lecture by Prof. J. H. Hills at the late Vermont Dairymen's convention in Montpelier, the speaker declared that the feeding standards are better understood by farmers today than they used to be, enabling them to select and compound these rations of the grain feeds that are the best adapted to the production of milk and cheese and in the most economical manner.

This idea will also extend to the growing of the different kinds of fodder that are the best for the purpose and then adapting the grain feeds to these in right kind and proportion so as to produce best results.

This subject will require some investigation and study on the part of the farmer, but much information can be obtained from the bulletins of the experiment stations and the agricultural papers.

Professor Hills spoke of the fact that it is being found, as one of the results of scientific research, that less protein is required in the compounding of feeding rations for milk cows than had hitherto been considered necessary. As protein is an expensive ingredient in feed formulas this conclusion will lead to a reduction in cost and hence be of more or less value to farmers.

And here it might be well to add that this matter may become more simplified and helpful in the growing of such crops on the farm as contain a large percentage of protein, as the clovers, particularly the alfalfa, where this can be successfully grown. Peas also are rich in this element and when grown along with oats make excellent feed for milk, either when fed green or when made into hay, or allowed to ripen for the grain.

When the corn crop with its wealth of fat and heat-producing elements, a crop that is adapted to so large a portion of this country, will greatly assist in the farm-grown products. With such resources it is possible for the farmer with the purchasing of such grain feeds as are necessary to make up a ration that will produce the most satisfactory results in the dairy.

Vermont. E. R. TOWLE.

Butter Prices Higher.

The advancing tendency noted last week since the recovery from the sudden drop a fortnight ago has continued, and quotations have moved slightly in an upward direction. The top quotation is now twenty-nine cents. The official Produce Exchange quotation is only 28 cents, but actual sales as recorded indicate that the higher figure is a fair summing up. Receipts continue very light, and the whole course of the market indicates that the drop in prices extended farther than was warranted by the situation. If the quotation of 35 cents and above were justified by the light receipts, the increase has certainly not been sufficient to sustain anything like a decline of 10 cents a pound from the top. The recent advance suggests a medium between these extremes as being more in accord with conditions. Probably the decline was to some extent in anticipation of the usual spring increase, but unless the pasture season opens unusually early it will be sometime before the factories will be in full swing and producing natural colored, grass-fed butter. The month before pasture is well known as a hard one to keep up the full flow of milk and except for the large number of cows beginning to yield at that time there will be little or no increase in the total product. The actual situation is that few dealers in Boston have any great surplus and they are not at all anxious to push sales by making concessions, preferring rather to wait for the buyer to come to their terms. A considerable increase in shipments would, no doubt, change all this, but at present the situation is at a standstill, and some dealers hold at higher prices than quoted.

Makers of print and box butters have not been encouraged by the recent market when their makes realized hardly any more than the tub butter, and they have been sending less to this market of late. Many box and print lots have actually sold below the same grade of tub butter. The cause seems to be that some leading houses have quite a large stock on hand which they do not wish to keep any longer than is necessary and are accepting offers lower in proportion than tub butter.

Storage butter is in light supply. There is very little in sight, about fifty thousand packages less than at this time last year, but holders, knowing they can sell readily at any time, refuse to part with it for less than within one cent of the top quotation for fresh made.

The cheese market continues steady at the range of quotations given last week. Demand is good, although buyers seem a little reluctant about taking large lots, preferring to take only what is required for actual needs rather than to run the risk of having prices decline after purchasing. The supply on hand is very light, in firmly held, and no sign of lower rates appears, but buyers naturally argue that lower prices are very likely to come later in the season. The top quotation is 14 cents for New York fall twin and extra sage.

The dairy circular recently sent out by the Fruit and Produce Exchange, Boston, says: "It is the consensus of the Fruit and Produce Exchange that all Boston butter dealers will require a guarantee from the makers of dairy, creamery, imitation or table goods shipped into this State, of its purity, and freedom from any adulterations such as boracic acid or preservative." The above is an extract from a circular sent to creameries, owing to the enforcement of the law on adulterations.

At New York buyers seem to feel that the advance has been carried far enough and they are confining their purchases more closely to the needs of the moment. Surrounding markets, however, are quite strong and with no prospect of much increase in supplies this week the position would seem to be reasonably safe.

The business in fancy fresh creamery is at 30 to 30 cents, the latter for strictly high grade goods. Lines are drawn more closely on quality than they were last week and many marks that brought the top price then are now being shaded one-half to one cent, so that there is a widening of the range of values. Fine firsts are going at 28 to 29 cents and other qualities from 28 cents down to 20 cents for very poor. Some buyers are still interested in the fanciest of the storage creamery and a fair-sized lot is reported at 28 cents the under grades are ruling quiet. Just a little New York State dairy coming this way and there is no room for fancy fresh tubs at 28 to 29 cents most of the stock is of irregular quality, generally unattractive; sales of such are at irregular rates. Rather more inquiry for fine imitation creamery and our quotation is occasionally exceeded for some very fancy goods. Factory is dull. Moderate interest is shown in the best of the renovated goods, with sales of extras at 28 to 29 cents leaving that quality, however, market is dull.

Southern Truck.
Florida strawberries are plenty and cheaper, and the demand good, although the quality is nothing extra.

The potato region in Florida centres around Hastings, where the acreage last year was estimated at 2700 acres, and will be larger this year. One grower reports a net of \$3000 for his potatoes, and the value of the crop more than paid the price of his farm bought the previous year.

The truck growers in central Florida are now feeling more hopeful, the crops replanted after the freeze promising a good outcome. Replanted lettuce is expected to be ready for market in a fortnight.

Florida fruit and vegetable shippers are interested in the results obtained by a new device in refrigerator cars. Machinery attached to the axle of the car maintains a circulation of cold air and removes the surplus moisture. It is claimed that shipments travel long distances in good condition with a moderate amount of ice.

Maine Seed Potatoes.

While there are nearly fifty distinct varieties of potatoes grown in Aroostook County, the demand is largely confined to about half of this number, among which the most important are: Early Rose, Early Northern, Early New Queen, Early Fortune, Early Six Weeks, Early Harvest, Early Ohio, Early Bovex, Ensign Bagley, Irish Cobbler, White Elephant, Green Mountain, Aroostook Prize, Blue Triumph or Red Biles, Pride of South, Juniper Prize or White Biles, Surp's Extra, Early, Delaware, Beauty of Estevon, Dakota Red, German, Gem of Aroostook, E. M. Early, Early Rose, White of Maine and Aroostook Beauty.

There are, also, new varieties being introduced nearly every season, as different sorts are necessary to meet the conditions and favor of the different States; and no product is more affected or benefited by the introduction of new seed than the potato crop. Commencing with December,



NEW NEEDLING, "BIAWATHE".
As exhibited at the Massachusetts Horticultural Society by M. H. Walsh, Woods Hole, Mass.

Agricultural.

Hay Over Supply.

The increase of receipts of leading Eastern markets seems to be owing to the raising of the embargo on hay by several railroads, thus permitting liberal shipments. The large and sudden increase indicates plenty of hay waiting to be sold whenever a chance offers. With the opening of the canals a little later in the spring larger arrivals are to be expected from Canada and intermediate points. Dealers generally consider the outlook poor as far as concerns prices. The recent tendency has been in the downward direction, except as temporarily affected by embargoes.

Rye straw has been working lower and suffered a serious decline last week. Clover hay, as all through the season, is scarce and selling relatively higher than other grades. Considerable clover hay may come from Canada with the opening of the canals. The better grades of all kinds are still in fairly good demand and suffer less decline than the lower grades. It is estimated that about two-fifths of the commercial hay crop remains to be shipped.

The following shows the highest prices for hay as quoted for the Hay Trade Journal in the markets mentioned: Boston \$17, New York \$17, Jersey City \$17, Brooklyn \$16.50, Philadelphia \$15, Pittsburgh \$15.50, Buffalo \$12.50, Montreal \$9.25, Nashville \$14.25, Baltimore \$15.50, Richmond \$15.50, New Orleans \$16.50, Chicago \$13.50, Kansas City \$10, Minneapolis \$9.50, St. Paul \$9.50, Cincinnati \$12, St. Louis \$12.

Southern Truck.

Florida strawberries are plenty and cheaper, and the demand good, although the quality is nothing extra.

The potato region in Florida centres around Hastings, where the acreage last year was estimated at 2700 acres, and will be larger this year. One grower reports a net of \$3000 for his potatoes, and the value of the crop more than paid the price of his farm bought the previous year.

The truck growers in central Florida are now feeling more hopeful, the crops replanted after the freeze promising a good outcome. Replanted lettuce is expected to be ready for market in a fortnight.

Florida fruit and vegetable shippers are interested in the results obtained by a new device in refrigerator cars. Machinery attached to the axle of the car maintains a circulation of cold air and removes the surplus moisture. It is claimed that shipments travel long distances in good condition with a moderate amount of ice.

Maine Seed Potatoes.

While there are nearly fifty distinct varieties of potatoes grown in Aroostook County, the demand is largely confined to about half of this number, among which the most important are: Early Rose, Early Northern, Early New Queen, Early Fortune, Early Six Weeks, Early Harvest, Early Ohio, Early Bovex, Ensign Bagley, Irish Cobbler, White Elephant, Green Mountain, Aroostook Prize, Blue Triumph or Red Biles, Pride of South, Juniper Prize or White Biles, Surp's Extra, Early, Delaware, Beauty of Estevon, Dakota Red, German, Gem of Aroostook, E. M. Early, Early Rose, White of Maine and Aroostook Beauty.

There are, also, new varieties being introduced nearly every season, as different sorts are necessary to meet the conditions and favor of the different States; and no product is more affected or benefited by the introduction of new seed than the potato crop. Commencing with December,

150,000 Dairy Farmers

are going to be added to the big army of more than 600,000 users of

DE LAVAL
CREAM SEPARATORS

during the year 1905.

The all important profit-saving, time-saving need of the Cream Separator is now universally recognized by everyone.

At between different separators the De Laval is the original, and has for twenty-five years led in centrifugal separation. Would-be imitators simply utilize the construction which expired De Laval patents leave free to them. New patents still protect modern improvements.

The St. Louis Exposition gave the Grand Prize (very highest award) to the De Laval Separators and three Grand and Gold Medal prizes to its inventors and improvers, while the Grand Prize and Gold Medal butter exhibits were all De Laval made.

A catalogue and any desired particulars are to be had for the asking.

THE DE LAVAL SEPARATOR CO.

NEW ENGLAND AGENTS:

STOORDD MFG CO. 74 CORTLAND ST., NEW YORK.

RUTLAND, VT.

of the tart—proven to be the cause of the poisoning. The exact nature of the germ was not determined, but it seemed to be associated with fermentation and a peculiar taste and odor.

The new illuminating gas of Beau, an Augsburg chemist, is prepared in a special apparatus from the residue of petroleum and heavy mineral oils. Great economy is claimed, with ready portability in cylinders and tanks. The gas gives a brilliant light for streets or public buildings, and it has the advantage of being not easily exploded.

The potato imported in recent years from Uruguay in Europe has been regarded as only fit for feeding to cattle. In his cultivation experiments at Vienna, however, M. Labergere has succeeded by persistent action in producing several improved varieties, and has raised about forty tons to the acre of potatoes fit for table use. The plant flourishes in most places, a peculiarity being the production of both ground and aerial tubers.

The speed table of animals of Mr. Thompson Seton, as calculated from actual timings by stop-watch, credits the greyhound with forty-four miles an hour, the race horse with thirty, the American prong-horn antelope with thirty, the American "jack rabbit with twenty-eight, the common fox with twenty-six, the coyote or foxhound with twenty-two and the American grey wolf with twenty. A man's best speed is fourteen miles an hour, the ordinary runner being twelve.

Considering that the planets produce tides in the sun's atmosphere, M. Emile Adcox classifies the tides as ordinary, ternary and quaternary, according to the number of planets acting together in opposition or conjunction. The ternary tide, due to the combined action of Jupiter, Venus and the earth, is supposed to be the most important factor in regulating the appearance of spots on the sun, a curve showing the fluctuations in the strength of this tide, as calculated from the planetary positions, agrees fairly well with sun-spot curve for the years 1891 to 1905. This ternary tide has a period of eleven years, its variations being due to planetary eccentricities, chiefly to those of Jupiter.

GRAVES' MANGE CURE

For Dogs, Cats, Horses, Cattle and Sheep. All Skin Diseases they are subject to can be cured by this valuable remedy. Also

GRAVES' MEDICATED SOAP

For Fleas and Lice for Dogs, Cats and Horses. Sure to kill them quick.

NO. 11 PORTLAND STREET
Boston, Mass.

American Jersey Cattle Club.

OFFICES—4 W. 17TH ST. NEW YORK.

President—Elmer A. Darling.

Secretary—J. J. Hemingway
Blanks for Registering and Transferring Jersey Cattle, with blank blanks for Butter Tests to Registered Jersey Cows, furnished free of charge upon application to the Secretary.

Fee for Transfer: Two dollars, \$2 each head, male or female. All animals over two years old, \$1 each. Fee for registration of all dead animals, \$1 each. Imported animals.

Transfers are recorded free, if presented within 90 days of delivery. Transfers presented after 90 days, \$1 each.

Prices of Hard Register, \$1 per Single Volume. Butters for Testing: Two dollars, \$2 each test received by the Club to Aug. 1, 1898, \$1 per test. Private Hard Record, 250 pages, cloth, leather back and cover, \$1.50. Hard Record, 120 pages, flexible leather, 95 cents.

Volume of Butter Tests from Aug. 1, 1898, to July 1, 1905, \$1 per volume. The by-laws of the Club, giving full rules to be followed in securing, registering and transferring, mailed free on application.

HOLSTEIN-FRIESIAN ASSOCIATION

OF AMERICA.

President—Henry Stevens; Vice President—F. L. Houghton; Putney, Vt.; Superintendent of Advanced Registry—W. H. Putney, Putney, Vt.

FEES FOR REGISTRATION.

To Members—Males, \$1; Females, \$1. Double fees for animals over one year of age. Transfers, if recorded within 6 months of date of sale, 25 cents each. For animals over one year of age, \$1.50. Transfers, \$1. Females, \$1.50. Over six months of age, double fees. Transfers, \$1.50. All blanks furnished free.

Life Membership, \$25.

Advanced Register in charge of Supt. Houghton, who will furnish all information and blank forms.

Address F. L. HOUGHTON, Putney, Vt., for information relating to Registration of Pedigrees.

Ayrshire Breeders' Association

President—George H. Yeaton, Dover, N. H.

Secretary—W. H. Winslow, Brandon, Vt.

Blanks for Registering and Transferring Ayrshire Cattle and Blank for 1905 furnished free.

Private Herd Register for Seventy-Five Cows per year, paid in monthly installments, \$1 per month, \$12 per year. Blanks for pedigree, \$1 per year for extending pedigree to five generations, \$1 per line. The amount will be obtained from the Secretary.

Fees for Registration: To record the entry of animals under two years old, \$2 each for transfer, \$2 each for pedigree, \$1 per line. Duplicate certificates of either entry or transfer, \$2 each. Double the above amounts in each case to cover expenses.

Hard Books, Volume 1 to 14, may be obtained from the Treasurer—\$2.50. Each, postage paid.

J. W. FIELD & CO.

Flesh Finished Splits

of superior quality

192 South St., Boston

COL. T. G. WALKER,

LIVE STOCK AUCTIONEER,

448 N. 24th St., South Omaha, Neb.

Manager of combination sales. All breeds of thoroughbred cattle, ponies and horses. First-class prices. Prompt and reliable service.

Buying orders executed free of charge at sales where I officiate.

Correspondence solicited.

NOTED FOR STRENGTH

Carlisle's Union Harness Leather

IDEAL FACTORY STOCK

Cuts economically; makes up attractively;

wears like iron and is crack-proof.

F. W. & F. CARLISLE, Saginaw, Mich.

Cary M. Jones,

Live Stock Auctioneer, Davenport, Ia.

Thoroughly acquainted with individual merit and pedigree, and have an extended acquaintance among stock breeders.

Terms reasonable. Write me before claiming dates.

Offices at Bridge Avenue.

UPLAND FARM HERD

Poultry.

Poultry on the Farm.

In a previous article I have written that I have found a greater increase and a greater net profit in the sale of chickens and old fowl than from eggs, and I propose now to tell how it has been done, and may be done again by the farmer who has abundant space for them, or by the clerk or the mechanic who has not room to keep or time to take care of a large flock.

And done it has been without the aid of incubators or brooders; without buying or selling fancy stock for breeding purposes, and even without attempting to raise broiler chickens out of season to sell to those who care not what prices they pay for them. I do not undervalue the use of either of these methods. The incubators have been so improved now that they will hatch out as large a percentage of the fertile eggs as can be hatched under the hens, and they can be reared in the brooder with but little if any more care than when the hens are used, and with less vexation of spirit. I know men who have made handsome incomes by selling fancy fowl for breeding, and others who find a good profit in growing chickens in midwinter under glass in houses artificially warmed, but all these require an investment of capital that many are not able and others are not willing to put into business.

STARTING RIGHT.

Two things are necessary to begin with. A flock large or small of good hens, and a house or houses that can be kept comfortably warm for them in winter, and that will always clean and free from vermin. Add to this yards for the fowl and for chickens when they are to be fattened, coups and cages in which cats, rats and other enemies of the little chickens cannot reach them, a quantity of good food, and success is almost certain.

GOOD BREEDS.

I have said a flock of good hens without specifying any particular breed. I would bar out the Mediterranean breeds, because they are so small that the old fowl are not in good demand as poultry, and because they are usually not good sitters or good mothers. The American breeds, the Plymouth Rocks, Wyandottes and Rhode Island Reds can be made good broiler chickens at two to four pounds to the pair, roasting chickens at four to six pounds each, or are good, plump fowl at eighteen months old. They are also plenty enough now so that one may procure a flock uniform in color, shape and size, without paying the high prices that are asked for the birds that are prize winners at the poultry shows. And the matter of having poultry uniform in size and shape when dressed for market is an important one, as such a lot sells at better prices than a lot which looks as if it were made up of the odds and ends that had been left over after the good birds had been taken out. A lot all of one blood also fattens more evenly than a mixed lot in which the larger and stronger birds do not allow the weaker ones to get enough to eat.

The Brahmans and the Buff Cochins also make good fowl and roasting chickens, but as broilers they are apt to have too much bone and too little meat to suit those who are willing to pay liberally for that class of poultry.

With warm houses and liberal feeding pulses of all the breeds named hatched in April or May can be made to lay nearly all winter when eggs are at their highest price, and will usually be ready to sit in March or April, yet it is a good plan to keep over winter a few hens that have proved good mothers the previous season, as they are likely to become broody earlier than the pullets.

IN HATCHING SEASON.

It is well, when possible, to set two or three at a time and to examine the eggs at the end of a week or ten days, taking out all that do not show on holding up to the light the blood spot that is the embryo chicken. Often with the early settings there will be enough of these infertile eggs to allow the eggs to be put one or two hours out of three and a new lot of eggs can be given to the others.

Before setting the hens see that each nest is in a box that is free from lice or mites. Make the nests of clean material and scatter a handful of sulphur or fine-cut tobacco, or even of onion skins among them, as all of this are repellent of lice, and dust the hen with pyrethrum, sometimes called insect powder. The best way to do this is to hold her up by the legs, and sift it down among her feathers, rubbing also a little on the head and under the wings. Put the nests away from other fowl that might disturb them.

MANAGEMENT OF SITTERS.

They should be fed only whole corn while sitting and have fresh water every day. It would be well if there was a coop in front of each nest into which the hen could come off when she pleased and go back only to her own nest, but if this cannot be seen that she comes off to feed every day and goes back after a half hour or so. She should also have a box of dry earth to wallow in if she wishes. After the eighteenth day do not mind if she does not come off.

I have known those who have not as many broody hens as they wanted to take the chickens all away from the hen, and put another clutch of eggs under her, bringing the chickens up without her by taking care that they were in a warm place under a light blanket at night, and giving them access to the ground or floor, covered with sand and chaff, in the sunshine during the day. Usually in a flock there are broody hens enough by the time the first lot hatches out.

Early in the season when it is cold from nine to eleven eggs is enough to put under a hen of ordinary size, while later in the season she may cover from thirteen to seventeen. (Why is it that every one naturally thinks of an odd number of eggs as the proper thing to put under a hen? Is it a relic of the old superstition that "there's luck in odd numbers"?)

THE LITTLE CHICKEN.

need no food until from twenty-four to thirty-six hours after they come from the shell, and then a warm mash of equal parts of wheat bran and corn meal may be given five or six times a day, making sure that it is sweet and fresh each time, and when a week old alternating with a little cracked corn or wheat. A spoonful of fine charcoal to the quart of mash is a help as a safeguard from bowel trouble, and they should have access to clean sand or fine gravel every day. A little salt should be put in the mash each time.

The export market is reported rather weak with prices showing a slight decline. Cables assert only finest fruit wanted and demand not equal to supply. Shipments last week show a decrease from the previous week but an increase over the corresponding week of last year.

Farmers find apples rotting fast these warm days and seem anxious to ship what

shade, but they need sunshine even when reared in a warm brooder house.

BY MANAGING.

In this way I have been able more than once to go through the entire season without losing a single chicken from disease and few from any cause, both on the farm and in the village. The directions some give for feeding hard boiled eggs, soaked bread, rolled oats or oatmeal I have no use for, though I do not know that the infertile eggs that have been ten days under the hen can be put to a better use, for although they are not spoiled they are too stale for those who are accustomed to eat new laid eggs.

When the chickens are two or three weeks old they need not be fed so often, and soon three times a day will be enough, but the directions for care later on must be reserved for another article as this is already too long. M. F. AMES.

Massachusetts.

Active Egg Markets.

Receipts of eggs continue very large, much in excess of the corresponding time last year, but demand is extremely good and the egg dealers and commission men have been doing a tremendous business. The price is so low that the public is buying freely. Fancy nearby stock brings 20 to 21 cents, with Western 17 to 18 cents and Southern a little lower than Western. Very few duck eggs are in the market and more could be sold if at hand, the price being 30 cents. Goose eggs bring 6 cents per dozen.

Large shipments of Western eggs are arriving at Boston. Some dealers are taking storage eggs, believing that eggs shipped the last of March are fully as good for storage as April eggs and as cheap or cheaper. The local demand for fresh eggs for family use is reported very large.

Horticultural.

The Value of Dwarf Trees.

Prof. F. A. Wangh, horticulturist of the Massachusetts Agricultural College, was the speaker, Feb. 11, at the weekly lecture in the Horticultural Hall course in Boston. Professor Wangh's subject was "Dwarf Fruit Trees: Their Use, Propagation and Management," and he spoke in part as follows:

"We may as well say at once that dwarf fruit trees are not very promising from a commercial point of view. They will not in any way rival standard trees for large orchards. I am inclined to believe that certain fine dessert varieties can be grown on dwarf trees for fancy trade where large prices may be secured.

"Dwarf trees are of value for inter-

planting in an orchard of standard trees.

They come into bearing much earlier than standard trees, and can be cut out at any time when the large trees require the entire space. Any one who wishes to keep a large collection of apples, pears or plums, or who wishes to test new varieties, will find dwarf trees very desirable. They occupy much less ground, and they bring the new varieties into bearing at a much earlier time. Any one who wishes to grow a fine specimen for exhibition will find dwarf trees even more useful. As a rule, to which I do not know any exceptions, the finest specimens of apples, pears, peaches and plums can be grown on dwarf fruit trees. The greatest value of dwarf fruit trees, however, lies in their adaptability to the needs of small landowners. A large and increasing proportion of our population now live a suburban life. They are neither on the farms nor yet in the city. Such persons have only small grounds under cultivation, and cannot grow many large trees.

"Dwarf trees are propagated by the usual methods of budding and grafting. They are more commonly budded than grafted, although whip grafting, side grafting, or veneer grafting may be successfully practiced with apples, or even with pears. In either case it is largely a matter of convenience. There is no difference in the tree after it has grown. A budded tree is just as good as a grafted tree and vice versa. The principal problem in the propagation of dwarf fruit trees is the choice of suitable stocks. Apples are usually dwarfed by propagating them on Paradise stock. Paradise is simply a very dwarf apple which is largely grown from layers. The young trees are cut off near the ground and are encouraged to throw up sprouts. These are covered over with earth and when one or two years old the stools are taken up and divided. These Paradise stools come from France, where this work is done chiefly. The Doucain stock also is used to some extent for dwarfing apples. It produces a tree midway between the very dwarf on Paradise and the ordinary standard form. Doucain stools come also from France and are grown in the same way as Paradise stock.

"Pears are practically always budded on quince stocks for dwarfing. The quince most used for this is Angora, which comes from France. A few varieties of pears will not bear good fruits on quince roots. Such varieties are 'double-worked.' The process of double-working is as follows: The quince root is budded with some variety, as Anjou, which grows well upon it. After this has grown one year the refractory variety, say Seckel or D'Anne's Hovey, is budded on the Anjou, upon which it makes a good union. The completed tree, as it is planted in the orchard, then consists of three parts—the top part of the desired variety, the quince root, and the very short section of some other pear whose sole office is to unite the two unconnected neighbors.

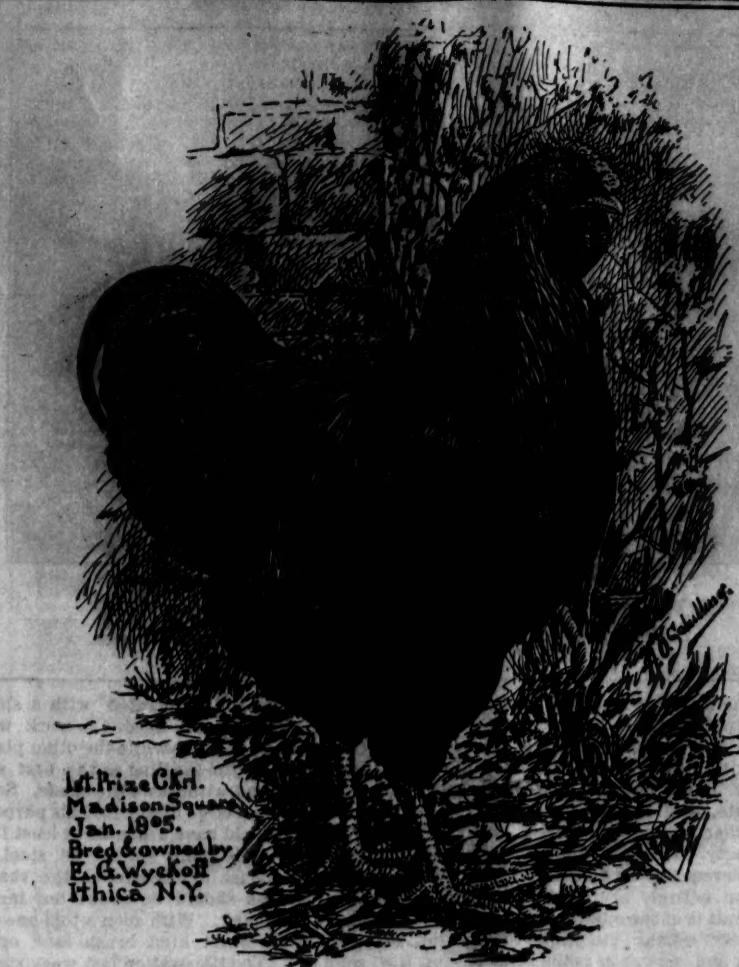
"Peaches and nectarines are dwarfed by working them on plum stocks. They will grow fairly well on almost any good plum root."

Apples in Full Supply.

Apples have been coming in rather freely the past week and the market has rather more than can be readily handled at present prices. There is, however, no decline in choice lots, but dealers who have a large quantity of No. 2s or ordinary fruit seem inclined to work it off at a little lower price. Some lots are reported as low as 75 cents per barrel for standard varieties; the range is from that up to \$2.25 for fancy lots, with some special varieties like Northern Spy and King's selling, if choice, at \$2 to \$4. Not many Baldwins, Russets and Greenings bring over \$2, and a great many sell between \$1.25 and \$2. The Produce Exchange quotes only \$1.50 for the general run of Maine Baldwins.

The export market is reported rather weak with prices showing a slight decline. Cables assert only finest fruit wanted and demand not equal to supply. Shipments last week show a decrease from the previous week but an increase over the corresponding week of last year.

Farmers find apples rotting fast these warm days and seem anxious to ship what



FIRST PRIZE PARTRIDGE WYANDOTTE COCKEREL
At Madison Square Garden, New York, 1905. Owned and exhibited by E. G. Wyckoff, Ithaca, N. Y.

ever supplies they have left. Russets are in rather better demand than other kinds if any, as shipments of these to English markets have taken very well, causing some demand from exporters. The general run of apples in foreign markets has met with rather poor reception the past two weeks, fancy Russets doing better than anything else.

The Ontario fruit growers have asked the Canadian Department of Agriculture for a grant to aid in establishing a system of cooperation in packing and shipping fruit and the appointment of an expert to assist packers and shippers.

A bill has been introduced in the Canadian legislature providing for uniform apple boxes for the export trade. The legal box will contain a bushel of apples, or forty pounds weight. The project meets with some opposition on the ground that different markets call for different sizes of boxes.

Speculative apple buying is reported from New York State, one correspondent reporting probably five thousand barrels of cold-stored and cellar-stored fruit bought apparently for the export trade within the past few weeks.

The apples from common storage through New York State seem to be mostly out of date. Low-headed trees are easier to spray, easier to harvest and prune and do not catch the winds.—H. W. Collingwood, New Jersey.

The farmer who has an orchard which

will produce a carload of apples of one kind need never worry about a market. The buyer will come to him and will pay a good price, as there will be an object in handling fruit from such an orchard.—A. J. Gully, Tolland County, Ct.

In comparing mulch with cultivation in orchards, I prefer cultivation. The trees grow faster and seem more healthy. The fruit is more plentiful, larger and better colored. Of course mulching is better than no treatment of any kind. Hogs are good in the orchard. We pasture thirty of them in one plot, among a group of Baldwins and Gravensteins, and the results are plainly evident. The growth is rich and rank and the crop abundant. Adjoining lots, where no hogs were kept, appear sickly and yellow in comparison.—Prof. H. W. Munson, Kennebec County, Me.

Horticultural leaders are endeavoring to reduce the number of commercial apples grown in Canada to ten or less. The fairs are urged to offer prizes for only a few kinds and nurseries are urged to grow and sell fewer varieties.—A. McNeill, Ottawa, Ont.

The total apple shipments from all ports for the week ended March 25 were 45,434 barrels, including 6,225 barrels from Boston, 22,088 barrels from New York, 11,885 barrels from Portland, Me., 2,645 barrels from St. John, and 2,011 from Halifax. The shipments included 26,119 barrels for Liverpool, 5,762 barrels for London, 7,692 barrels for St. John, and 2,011 from Halifax. The shipments included 26,119 barrels for Liverpool, 5,762 barrels for London, 7,692 barrels for St. John, and 2,011 from Halifax. The shipments included 26,119 barrels for Liverpool, 5,762 barrels for London, 7,692 barrels for St. John, and 2,011 from Halifax.

The Boston Flower Show, March 23-24, was one of the best ever held. The fame of the exhibits spread in all directions and during the last days the rooms were crowded with visitors. The show has been a remarkable success from every point of view, the exhibits being especially notable for quality, and the American Rose Society, which joined with the Massachusetts Horticultural Society in this exhibition, will come to Boston again next year. The net receipts were something more than \$100,000, although no money was made to cover the cost of the exhibition.

Two of the exhibitions who had special reason to feel proud were Col. Charles P. Pratt of South Framingham, whose garden, George Melvin,

carried off first prize in every one of the hybrid

FIFTY MAMMOTH JACKS

some nice Jennets and saddle Stallions all registered or subject to registry. Write for catalogue or come to see us.

J. F. COOK & CO.,
Union Stock Yards, Lexington, Ky.

FRANK A. CUTTING,

DEALER IN

HEMLOCK BARK

79 Summer St., Boston.

A large quantity always carried in stock.

Deliveries made to tanners as required.

Choice Hides and Skins

IN ANY SELECTION

WESTERN HEADQUARTERS FOR

Horsehides and City Calf

Country & Pastur, Sheepskin, Yellow, Green, etc.

IMPORTERS AND EXPORTERS

CHARLES FRIEND & CO.,

108-116 Michigan St., ILLINOIS, CHICAGO.

Cable address GREENFRIEND, CHICAGO.

THE ONLY ORIGINAL

Vaughn Flexible Harrow.

The only harrow that has given entire satisfaction to Dealer and Consumer. The only harrow manufactured without nut or bolt. WE LEAD, OTHERS FOLLOW.

O. C. VAUGHN MFG. CO., Jefferson, Wis.

Manufacturers of the Flexible Harrow, Milk,

Man, Delivery, Trunk and Dray Wagons, Seeders

and Drills.

Jas. W. Sparks, Twelve years successful

LIVE STOCK AUCTIONEER.

for the best breeders in America.

Terms reasonable. MARSHALL, MO.

Z. S. BRANSON

LIVE STOCK AUCTIONEER.

Phone 926. LINCOLN, NEB.

Will conduct sales anywhere on reasonable terms.

Through association with breeders, bloods and

value. Sale notices prepared and catalogues compiled. Inquiries cheerfully answered.

... THE ...

New England Trust Co.

85 DEVONSHIRE STREET,

Boston, Mass.

Capital and Surplus - \$3,000,000

Deposits may be made at any time, and interest will be allowed on daily balances of five hundred dollars and upward, and on time deposits as agreed.

Authorized to act as executor and to receive and hold money or property in trust or on deposit from courts of law or equity, executors, administrators, assignees, guardians, trustees, corporations and individuals.

Acts as transfer agent for railroad and other stock corporations, and as agent for the purpose of issuing, registering or countersigning bonds and certificates of stock.

Depository for reorganization purposes.

The Factory Farmer

Uses the
Stockbridge Special
Manures

In a sense, the farmer is a manufacturer, and the soil is his factory or machine into which he puts plant food, and out of which, by the aid of nature and his own efforts, he takes his product at harvest time. If the soil machine is a good one, if he has a balance of crop-producing power to its credit, that balance should be preserved for an emergency. It is never safe to draw on it for present needs, for the draft might not be cashed in full. We know when we are at the end of our available funds in the bank, but we never know when we are at the end of the available fertility in the soil. If the

STOCKBRIDGE COMPLETE MANURES

are used, the draft will be cashed in full,—more, the crop will respond a hundredfold. Try them and see. They are no experiment. They have been on the market for thirty years.

We have to take great chances with the weather. Why take unnecessary chances with the soil?

It will pay you to read our large illustrated catalog (which we send free) or to consult our nearest Local Agent before you buy your fertilizers this season.

BOWKED FERTILIZER COMPANY
Boston New York Buffalo Cincinnati
(Kindly address office nearest to you)

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending April 5, 1905.

Notes
Cattle Sheep Suckers Hogs Veals
This week.... 3990 5397 40 20,434 2396
Last week.... 2615 30 19,802 2170
One year ago 3373 7548 10 19,634 2982

Prices on Northern Cattle.

Barf-Extra, \$5.75@6.00; first quality, \$5.25@5.50; second quality, \$4.75@5.50; third quality, \$4.00@4.50; a few choice single pairs, \$6.00@6.50; some of the poorest bulls, etc., \$1.50@2.50. Western steers, \$4.70@5.00. Store Cattle—Farrow cows, \$15@25; fancy milch cows, \$20@25; milch cows, \$20@25; yearlings, \$10@15; two-year-olds, \$15@20; three-year-olds, \$20@30.

SHEEP—Per pound, live weight, 3.00@4.00; extra, 4.0@4.50; lambs, \$5.00@5.50.

FAT HOGS—Per pound, Western, \$1.50@2.00; live weight; shotes, wholesale—retail, \$2.50@3.00; country dressed hogs, \$1.00@1.50.

VEAL CALVES—\$2.75@3.00.

HIDES—Brighton—\$2.80@3.00; country lots, 7@10.

CALF SKINS—16@18@20@22@24@26@28@30.

TALLOW—Brighton, 2@3@4@5@6@7@8@9@10@11@12@13@14@15@16@17@18@19@20@21@22@23@24@25@26@27@28@29@30@31@32@33@34@35@36@37@38@39@40@41@42@43@44@45@46@47@48@49@50@51@52@53@54@55@56@57@58@59@510@511@512@513@514@515@516@517@518@519@520@521@522@523@524@525@526@527@528@529@530@531@532@533@534@535@536@537@538@539@540@541@542@543@544@545@546@547@548@549@550@551@552@553@554@555@556@557@558@559@5510@5511@5512@5513@5514@5515@5516@5517@5518@5519@5520@5521@5522@5523@5524@5525@5526@5527@5528@5529@5530@5531@5532@5533@5534@5535@5536@5537@5538@5539@5540@5541@5542@5543@5544@5545@5546@5547@5548@5549@5550@5551@5552@5553@5554@5555@5556@5557@5558@5559@55510@55511@55512@55513@55514@55515@55516@55517@55518@55519@55520@55521@55522@55523@55524@55525@55526@55527@55528@55529@55530@55531@55532@55533@55534@55535@55536@55537@55538@55539@55540@55541@55542@55543@55544@55545@55546@55547@55548@55549@55550@55551@55552@55553@55554@55555@55556@55557@55558@55559@555510@555511@555512@555513@555514@555515@555516@555517@555518@555519@555520@555521@555522@555523@555524@555525@555526@555527@555528@555529@555530@555531@555532@555533@555534@555535@555536@555537@555538@555539@555540@555541@555542@555543@555544@555545@555546@555547@555548@555549@555550@555551@555552@555553@555554@555555@555556@555557@555558@555559@5555510@5555511@5555512@5555513@5555514@5555515@5555516@5555517@5555518@5555519@5555520@5555521@5555522@5555523@5555524@5555525@5555526@5555527@5555528@5555529@5555530@5555531@5555532@5555533@5555534@5555535@5555536@5555537@5555538@5555539@5555540@5555541@5555542@5555543@5555544@5555545@5555546@5555547@5555548@5555549@5555550@5555551@5555552@5555553@5555554@5555555@5555556@5555557@5555558@5555559@55555510@55555511@55555512@55555513@55555514@55555515@55555516@55555517@55555518@55555519@55555520@55555521@55555522@55555523@55555524@55555525@55555526@55555527@55555528@55555529@55555530@55555531@55555532@55555533@55555534@55555535@55555536@55555537@55555538@55555539@55555540@55555541@55555542@55555543@55555544@55555545@55555546@55555547@55555548@55555549@55555550@55555551@55555552@55555553@55555554@55555555@55555556@55555557@55555558@55555559@555555510@555555511@555555512@555555513@555555514@555555515@555555516@555555517@555555518@555555519@555555520@555555521@555555522@555555523@555555524@555555525@555555526@555555527@555555528@555555529@555555530@555555531@555555532@555555533@555555534@555555535@555555536@555555537@555555538@555555539@555555540@555555541@555555542@555555543@555555544@555555545@555555546@555555547@555555548@555555549@555555550@555555551@555555552@555555553@555555554@555555555@555555556@555555557@555555558@555555559@5555555510@5555555511@5555555512@5555555513@5555555514@5555555515@5555555516@5555555517@5555555518@5555555519@5555555520@5555555521@5555555522@5555555523@5555555524@5555555525@5555555526@5555555527@5555555528@5555555529@5555555530@5555555531@5555555532@5555555533@5555555534@5555555535@5555555536@5555555537@5555555538@5555555539@5555555540@5555555541@5555555542@5555555543@5555555544@5555555545@5555555546@5555555547@5555555548@5555555549@5555555550@5555555551@5555555552@5555555553@5555555554@5555555555@5555555556@5555555557@5555555558@5555555559@55555555510@55555555511@55555555512@55555555513@55555555514@55555555515@55555555516@55555555517@55555555518@55555555519@55555555520@55555555521@55555555522@55555555523@55555555524@55555555525@55555555526@55555555527@55555555528@55555555529@55555555530@55555555531@55555555532@55555555533@55555555534@55555555535@55555555536@55555555537@55555555538@55555555539@55555555540@55555555541@55555555542@55555555543@55555555544@55555555545@55555555546@55555555547@55555555548@55555555549@55555555550@55555555551@55555555552@55555555553@55555555554@55555555555@55555555556@55555555557@55555555558@55555555559@555555555510@555555555511@555555555512@555555555513@555555555514@555555555515@555555555516@555555555517@555555555518@555555555519@555555555520@555555555521@555555555522@555555555523@555555555524@555555555525@555555555526@555555555527@555555555528@555555555529@555555555530@555555555531@555555555532@555555555533@555555555534@555555555535@555555555536@555555555537@555555555538@555555555539@555555555540@555555555541@555555555542@555555555543@555555555544@555555555545@555555555546@555555555547@555555555548@555555555549@555555555550@555555555551@555555555552@555555555553@555555555554@555555555555@555555555556@555555555557@555555555558@555555555559@5555555555510@5555555555511@5555555555512@5555555555513@5555555555514@5555555555515@5555555555516@5555555555517@5555555555518@5555555555519@5555555555520@5555555555521@5555555555522@5555555555523@5555555555524@5555555555525@5555555555526@5555555555527@5555555555528@5555555555529@5555555555530@5555555555531@5555555555532@5555555555533@5555555555534@5555555555535@5555555555536@5555555555537@5555555555538@5555555555539@5555555555540@5555555555541@5555555555542@5555555555543@5555555555544@5555555555545@5555555555546@5555555555547@5555555555548@5555555555549@5555555555550@5555555555551@5555555555552@5555555555553@5555555555554@5555555555555@5555555555556@5555555555557@5555555555558@5555555555559@55555555555510@55555555555511@55555555555512@55555555555513@55555555555514@55555555555515@55555555555516@55555555555517@55555555555518@55555555555519@55555555555520@55555555555521@55555555555522@55555555555523@55555555555524@55555555555525@55555555555526@55555555555527@55555555555528@55555555555529@55555555555530@55555555555531@55555555555532@55555555555533@55555555555534@55555555555535@55555555555536@55555555555537@55555555555538@55555555555539@55555555555540@55555555555541@55555555555542@55555555555543@55555555555544@55555555555545@55555555555546@55555555555547@55555555555548@55555555555549@55555555555550@55555555555551@55555555555552@55555555555553@55555555555554@55555555555555@55555555555556@55555555555557@55555555555558@55555555555559@555555555555510@555555555555511@555555555555512@555555555555513@555555555555514@555555555555515@555555555555516@555555555555517@555555555555518@555555555555519@555555555555520@555555555555521@555555555555522@555555555555523@555555555555524@555555555555525@555555555555526@555555555555527@555555555555528@555555555555529@555555555555530@555555555555531@555555555555532@555555555555533@5555555555555

Our Homes.

The Workbox.

Ribbon of any width may be used for making this case. Ribbon five or six inches wide in some pretty design is used. Procure one and one-half yards and divide in four equal lengths, two for outside and two for linings. Cut four pieces of cardboard not too thick. A piece of sheet cotton wadding well sprinkled with sachet powder is basted on the lining ribbon. Two straps of narrow ribbon are tacked on to hold collars and cuffs. When the cardboards are overlaid together, each side, then join top bottom and centre.

A SIMPLE JACKET.

(Knitted.)

These little jackets are very convenient to slip on a coat or to wear cool mornings and evenings.

Procure six ounces of Bear brand Germontown yarn, two No. 8 needles. Plain knitting.

Cast on 54 stitches, knit plain garter stitch till you have finished eighteen inches, always slipping first stitch.

Then cast on 54 more stitches and on these 108 stitches knit nine inches.

Now bind off the extra 54 stitches and knit 18 inches of the original 54 stitches. Bind off.

Sew the original 54 stitches on to the extra 54 stitches cast on, to form an armhole.

Sew the "casting off" of the original 54 stitches to the casting off of the extra casting off, to form second armhole. Fasten with hooks and eyes, or ribbon. Crochet edge all round jacket for a finish. Forty-five stitches make a smaller size.

EVA M. NILES.

Mrs. Stubbs on Appendicitis.

"It is surprising," said Stubbs to his wife one evening, "how many people Providence removes by means of appendicitis."

"Fudge!" said Mrs. Stubbs, "that is an impeachment of the Almighty."

"How so?" said Stubbs quickly.

"Well now, my dear," said Mrs. Stubbs, "it is quite possible Moses may have made some mistakes in the Pentateuch, but not so many as Colonel Ingerson would have us believe. Men are not usually perfection; even you, my dear, have your soft spots."

"Well, how is it with the Fitz-Fitz?" The rest of the name had escaped from Stubbs' memory, but he was confident Mrs. Stubbs had Fitz blood in her veins because she has been giving him fits daily for nearly a quarter of a century.

"Never mind about the Fitzgeralds now, but they were really quite a prominent Hibernian family, with few vulnerable spots in their armor," said Mrs. Stubbs.

Then continuing: "You see, Moses lived to be 120, and, as the Latin Vulgate puts it, 'his teeth were not moved'."

"He was also very vigorous in other ways for such an elderly gentleman. It is reasonable to suppose that one who knew so well how to take care of himself could give some hints to others on health and diet. And this he has done quite well, it seems to me. Now really, Stubbs, a hog is not always a pleasant object to contemplate, and still more to him, a doctor will tell you that he must get at the cause before he can prescribe a remedy for an illness, and so before you can improve your appearance you must try to discover a reason for your various defects.

A Frenchman has said, "The whole law of attraction lies in the skin." It is therefore plainly your duty to devote some time and attention to it. To begin with, you must remember that the skin is an important excretory organ, and that all impurities on the surface must be carefully removed before applying the most simple remedy. It should be thought of as a cover that must be kept fresh and aired.

And then the methods of making fine flour—leaving out or grinding on the most nutritive part—thus giving the doctors and undertakers a big lift."

"Well, but how would you account for the numbers constantly taken down with this dread disease?" said Stubbs.

"Well, of course, one cannot be sure," said Mrs. Stubbs, "but you see, if one used unwholesome articles of food day in and day out for years, it may bring on stomach troubles, and these very likely will culminate in appendicitis."

"And this is the reason you reject the articles above mentioned, and use butter for shortening, and entire wheat for bread?" said Stubbs.

"To be sure it is," said Mrs. Stubbs, "I much prefer dying of extreme old age than of being taken off by this disease now so prevalent."

"I am not sure but you are right," said Stubbs, "and now if you will give your receipt for entire wheat bread I will promise never to say a disparaging word of the Fitz family."

"Well, here it is," said Mrs. Stubbs:

Make the sponge of flour, using one pint of lukewarm water for each loaf desired. If four loaves are wanted, use one cup of melted butter to two quarts of water; add a tablespoonful of sugar and a cup of good yeast.

Let this sponge rise over night. In the morning, when very light, thicken sufficiently to mould over with entire wheat; let it rise again till very light, and then mould into loaves, greasing the tops with butter to prevent a thick crust forming. When loaves are nearly doubled in bulk, bake in a moderate oven.

HENRY J. VINTS.

Sandfield, Mass.

The Diet for Rheumatics.

One-half of the world is rheumatic, the doctors tell us, and the only way for those who suffer to lighten their pains and worries is to observe a certain regimen. But which? How many prejudiced, erroneous, contradictory or superannuated ideas exist on this subject!

Often predisposed to it by heredity, the sufferer from rheumatism is the one who does not perfectly assimilate his food. Eating too much, or improper food, having regard to his sedentary indoor life, his nutrition is lessened. His tissues are loaded with quantities of organic waste and residue which have failed to oxidize and are imperfectly eliminated by the kidneys and the skin. His blood is covered as with drifting ice by urates and oxalates, in train to become crystallized in some part or other of the body. Hence a tendency to obesity, a disposition to chronic rheumatism, gall and bladder stones, gout, diabetes, neuritis, and skin eruptions, such as eczema.

Failing exercise or work in the open air capable of giving a touch of the whip to the sluggish nutrition, the only course is to seek the remedy in some other direction, that is to say, by a course of diet which shall exclude foods likely to furnish poisons to tissues so inept at getting rid of them.

The urates come from meat; the oxalates come mostly from vegetables.

It follows that the sufferers from rheumatism should eat little meat, and should prefer boiled meat to roast meat. The process of boiling has the effect of extracting from the muscular tissue in meat much of its hurtful properties. Naturally boiled the particles of meat must not be eaten. White meats, so much recommended formerly for delicate stomachs and for convalescents, should be banished entirely from the menu.

Professor Gantier has shown by analyses that such meats are extremely rich in albu-

men, acids and phosphorus. In this category are pigeon, veal, chicken, rabbit, kid, the fibrous and gelatinous parts of animals, i.e., feet, head, ear, etc.; also sweetbreads and calves' brains, game, pork and sauted meats. In fine, eat as little meat as possible. There are some vegetables also that are not a whit better, by reason of containing oxalic acid. Thus, sorrel, spinach, rhubarb, white haricot beans and French beans, radishes and broad beans. All others are allowable, including the tomato. On the other hand, cabbage, potatoes, carrots, turnips, lentils, peas, leeks, asparagus, watercress, chicory, corn salad and salad are harmless to the rheumatic.

Among fruits the most to be recommended are grapes, oranges, lemons, apples, pears and plums. It may be objected that these fruits are acid. Yes, but not with oxalic, but other kinds of acid (tartric, malic, citric) which possess the property when decomposed in the system of alkalinizing "humors."

German doctors recommend lemons in cases of gout, rheumatism, and liver colic. This care consists in imbibing within twelve to fifteen days the juices of two hundred to 250 fresh lemons. Grape cures also are good in certain diseases. Sweets and confectionary need form no part of the bill-of-fare. Their value is not much in any case. Sugar is a source of energy useless to persons condemned to sedentary life, and butter is positively harmful. Eggs, on the other hand, are excellent food. Pie-crust is allowable, but of bread only a limited quantity. Bread is almost as harmful as meat, as containing free phosphoric acid; boiled potato is a good substitute for it. As regards condiments, salt in very small quantity, vinegar, and lemon-juice are permissible.

Dr. Gantier, an eminent authority on the subject, is not favorable to the use of fish by rheumatic persons. In any case it should certainly be fresh, and not of the ordinary varieties. Carp, gudgeon, herring, trout, perch, pike, cod, skate, whiting, mullet, plaice, sole, are of this class, while salmon, mackerel, turbot and shad belong to the fat fish. Avoid shell fish generally.

The whole thoroughly and stir in a cupful of mashed or grated peanut meats. Sprinkle some of the meats over the top just before the cake is put into the oven.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

MUTTON BROTH.

Mix a cupful of mashed potatoes with a cupful of shredded boiled salmon, season highly with salt, pepper and a third of a cupful of melted butter. Roll into balls, bathe with a beaten egg and roll in fine cracker crumbs. Fry in hot lard and serve with mayonnaise dressing or a cream sauce.

</

Poetry.

THE OLD BOOK.
Truths doctrine from the Saints of old,
Which shines out bright in every word,
Rungs truer than the purest gold,
Because it cometh from the Lord.

It speaks a message of the free,
And how to snatter satan's chains
By pointing us to Calvary,
The cleansing stream for crimson stains.

No brighter light on sea or land,
Can ever outclass its lustrous rays;
On at the grand pinnacle 't will stand
Throughout the everlasting days.

A comfort to the poor and weak,
It'll but open up their eyes,
And lead ahead that Light to seek,
And guide them into paradise.

Yet trusting souls we daily find
The grand Old Book to disbelieve,
Pleasing such a darkened mind
God's wondrous works they can't conceive.

In higher criticism's art
We note a wily tempting snare,
Attempting hard to make us part
From what we deem a treasure rare.

But thanks to God, the great and high
Most Holy Father over all;
Beside the Book we'll live and die,
Until we see us fit to take.

With its mansions of the best,
Where criticism cannot mar
The sweet angelic loving rest
That's found behind the Judgment Bar.

—George MCKENZIE.

THE LOST MOMENT.

Among the wavering shadows of the night
Came one whose presence was a long-lost light,
Whose voice was long lost melody divine,
Saying, "The Present Time alone is thine."

My prison soul sent out a swift reply:
"Since thou art gone, no Present Time have I,
But only the deep-memoried, sunken Past."
(The Present vanished up the Heavenly Vast.)

It was my doubt the blessed vision grieved;
What comfort mine, had I the voice believed,
And plucked that moment's darkling, dewy bloom.
In Shadow Land, though girt with waking doom!

—Edith M. Thomas, in 20th Century Home.

LETTY'S GLOBE.

When Letty had scarce passed her third glad
year,

And the young artless world began to flow,
One to the earth, that she might mark and
know.

By tint and outline, all its sea and land.
She patted all the world; old empires peeped
Between her baby fingers; her soft hand
Was welcome at all frontiers. How she leaped,
And laughed and prattled in her world-wide
bliss;

But when we turned her sweet, unlearned eye
On our own Isle, she raised a joyous cry—
"Oh! yes, I see it, Letty's home is there!"

And while she hid all England with a kiss,
Bright over Europe fell her golden hair.

—Charles Tennyson Turner.

IN THE COUNTRY.

The tree by the gate is brown and bare
And it shows no signs of spring,
But a bluebird set on a swing's branch
And warbled like anything.

His back was blue as the blue of the skies,
And his breast was pink as a rose,
And he looked like a bud of promise there
To bloom when the spring breeze blows.

And I guess he's going to bloom all right,
For another came him way,
And he cottoned to her to beat the band,
And they both had a lot to say.

He fuzzed his feathers and chirped and chirped,
And the other one cooed and cooed,
Then they shook their wings and away they flew
In the pleasantest kind of mood.

But they came back soon with straws in their
A chatterin' with delight,
And by and by, when the spring has come,
I guess they'll blossom all right.

—W. J. Lampton, in New York Sun.

PAISE OF THE PIG.

I sing the Pig. Who does not love him well?
In form of rasher, pickled pork, or ham?
Great Pig I'll sing, whilst hackney'd bartlets
Tell the doubtful virtues of the leggy l—b.

All love thee. Tho' our food should cost us
more,

The Mighty Man who plann'd the Fiscal Jig,
At thought of thee, with melting heart forbore,

And cried aloud, "I cannot eat the Fig!"

Enfranchis'd Pig, thou dost pervade the whole
Of our existence—breakfast, dinner, tea,
The railway sandwich and the sausage roll,
The steaming tripe, bear evidence of thee.

Philosopher of homely far content,
Art thou not Poet too—with power to lie,
All needless of the mean environment,
And summon peaceful day dreams to a sty?

—London Daily News.

THE WORLD'S TRYST.

We shall walk abroad with spring,
Impatient to begin it;

Like other fair ones sweet, she calls,
"I'm ready in a minute!"

We fret, and furs, and watch the clock,
The minutes large loom;

Spring dons a robe of tender green,
A dash of faint perfuming.

And when at last she comes to us,
So fair do we behold her;

So radiant and beautiful,
We have no heart to scold her. —Fuck.

Brilliants.

Better trust all and be deceived,
And weep that trust and that deceiving,
Than doubt one heart that believed
Had blessed one's life with true believing.

—Frances Anne Kemble.

Wouldst shape a noble life? Then cast
No backward glances towards the past;
And though somewhat be lost and gone,
Yet do thou act as one new-born.

What each day needs, that shall thou ask,
Each day will set its proper task. —Geetha.

I prayed the monk; when suddenly he heard
An angel speaking thus: "Know, O my Son,
Thy words had all been vain, but hearts were
stilled."

And hearts were edified, and sinners won,
By him, the poor lay brother's humble aid
Whom upon the pulpit stair had prayed." —Adelaide A. Froster.

For where hope is, there love will be
For the abject multitude . . . I, with my
friend, believed

That a benignant spirit was abroad
Who might not be withstood; that poverty
Ab'd as this world had a little in store.

Be thou no more; that we should see the earth
Unwearied in her wish to recompence

The meek, the lowly, patient child of toil—
All Institutes have failed out.

That legalise excommunication,
Abolished, snatched and cast away power.

Whether by edict of the one or few;
And finally, as sun and crown of all,
Should see the people having a strong hand
In framing their own laws; whence better laws
To all mankind. —William Wordsworth.

Miscellaneous.

Eddy, Impy and I.

Eddy and I are enraged. Impy is a sky terror. He has traveled a great deal, and so have other girls' pet dogs, but only Impy has been up the Zinal Rothorn, a mountain near Zermatt, 12,850 feet high.

Not that we meant to take him. He's same.

We took the little dog as far as the inn in the Trift Valley, where we spent the night before the ascent of the Zinal Rothorn. At two in the morning I was awakened by bamps upon the wall. At three we started, pursued by Impy's howl.

Before we were roped together Eddy gathered me a bunch of edelweiss and I pinned it in the inner sleeve of my tweed coat. You can't look love through blind glasses now spectators, but I guessed the outfit lay behind Eddy's.

Father home on in front of the inn, I told to the oldest and most experienced guide. I liked the red-twisted, Government-issued rope was readjusted, we stood in line ready to start, when the brown-faced leading guide exclaimed and pointed to a little brown, quivering blot upon the snow.

It was Impy without a collar, nearly done up, but very ready to lick my hand. Out of the question leaving him behind, so Eddy carried him, as he wanted to bite the guide who volunteered to be a guide.

We negotiated a snow slope, keeping the rope well stretched between us, and then came a ridge, like the crest of a frozen wave.

Then firm, gritty rocks were beneath our feet, and the leading guide was a mere boy with a splendid hold. Through a wide gap in the south side of the peak a long glimpse of marble; great glaciers and mountains, rising white into the austerities and splendors of the sky.

Then we grew steep and steep, slabs of rock standing edge upon edge. We raced to the north and made a level traverse—not without slips and bruises.

Then more slabs to worm up, and yet more, warmed presently by the sun, holes for the hands and cracks for the feet to help one.

Here father came into sight, just negotiating the last bit before the summit, and in a few moments we had landed beside him.

"I do like a comfortable mountain-top," I said, leaning against Eddy as we sat together on a bowlder. Then we prepared to go down, taking the Zinal side of the peak instead of returning to Zermatt.

"Wuff," remarked Impy, as Eddy buttoned the last dog inside his Norfolk jacket, and my chosen parent with his guide vanished—apparently into the snow.

"And I am going in front with Plotter," I remarked, by way of assuring my dignity.

"You will not," said Eddy, rather white about the nose.

My answer was merely to slip the first loop of the rope over my head. Guide No. 1 took the next. Eddy and Impy were left the safe in glorious middle, guide No. 2 bringing up the rear. The vibrations of the rope conveyed to me that my promised husband's temper was at simmering point.

"Madness," exploded Eddy, as seated, I did dauntless downwards. Quite conscious of the insanity, I persevered, enduring speechless agonies as we bumped from ledge to ledge. When my mind was not occupied with the disposal of my feet and hands it was secretly busied with my obtrusive notices.

"A young English lady, daughter of a well-known Alpine climber, sustained a fatal accident in descending the Zinal Rothorn. Her poor dog refused to leave her, and carried her young English brother to the unhappy chance of Indian woman's imprudence."

I led off with the wrong foot at this juncture. There was a horrible—horrible jerk. I hung against an ice-clad rock, like a spider at the end of a gossamer thread, only my thread was taut rope, made at Chatham dockyard, and there were three men behind me, all of them with strong muscles, two of them with very large feet.

Well, it did not last very long. I was hauled up, regained safe footing, and we descended without further mishap.

Afterwards, over the glaciers and through the blossoming meadows, we walked to Zinal in the glowing sunshine.

"O, the blue, blue poppies!" I cried in rapture, rather feigned. "And do you smell the meadow-sweet? It must be meadow-sweet; it is exactly like it!" O, thank you. How kind of you.

These quivering expressions of gratitude were addressed to the biggest-footed guide, who brought me a bouquet of rose and pale-pink primulas, giant myosotis, like little bits cut out of the sky, purple orchids, gentian and white clover. And as I quashed I ostentatiously unpinched and hurried away my poor little bunch of edelweiss.

After that crowning outrage Eddy stalked by me in frozen Alpine dignity, while I pratived of all things on earth.

We had never yet had a real raw. Now we were going to have one. My engagement ring, a hoop of rubies bought in Milan, and never very tight, felt warmly loose upon my finger.

Then there was a little yelp and bark, combined close at our feet by the border of the meadow. Impy wagged and groaned apologetically at our feet. He had brought me back the bunch of edelweiss I had so rudely thrown away, and now laid it before me, mutely pleading for peace and good will.

Eddy, saying something under his breath, plucked up the nearest trout, trod, and so I stuck it from him. Impy closed his eyes again as we walked on to Zinal.

And that is the story of Eddy, Impy, Edelweiss and I. —O. Graves, in Lady's Pictorial.

Doubt's Department.

IN DOLLAROM.

My dolls are all great magic folks.
They live in Wonderland.
And they can turn to anything.
When I wave my hand.

Most all the time I live there, too,
And when I'm not there, I'm there.

Sometimes a fairy mother,
A witch, but never mean.

Though I do have to turn some dolls

To bed, for in plays

They have to have one truly bad

So good can get more praise.

My dolls all have matinees

And lovely concerts too.

The prima donna always is

My singing doll, Lou.

I punch her, and she sings to sweet

The others all admire,

And often when we're playing church

We two make up the choir.

Doll Verses are always making love

To little florals.

Such love can turn away her head,

Just like my Auntie Nell.

And all that I see grown folks do

I let my dolls do, too;

Such as real in Wonderland

I quite believe it's true.

I'm always mother just at dusk

And rock my dolls to rest,

For they all turn to babies then,

And then I love them best.

—Exchange.

Dress Suits and Crime.

A correspondent of the New York Sun says: The question, "Shall a young man on a salary of \$12 per week have a dress suit?" has been argued recently at some length, and with diversified opinions in your columns. Will you permit me to say a few words as to why I think the small-salaried man should not ever own an outfit of full evening dress?

I was impelled to write this letter, partly by previous convictions on the subject, partly by an incident which occurred in an adjoining village within a week. A young man with an income of \$100 a week, was detected in forgery. It was the old story, an attempt to keep up a full dress appearance on a broken income; result, a young man's future blighted, as his old parents humiliated and disgraced, so that he will be obliged to make good the debt by a mortgage on their small village home, if that boy is to be saved from contempt as a criminal. I have seen this fellow in his dress suit attend-

ing social functions for the past two or three years, and wondered how he kept it up. I don't know very much if his parents know what a dress suit was being in, but even those who do, who don't know what a dress suit is, know enough, we were secretly ashamed of them.

Should a man on \$12 a week in the country fall in with a dress suit, what becomes of the country man trying to do so? He can't afford to buy a suit; but occasions will arise demanding necessary expenses which must be met, requiring more money than the \$12 man has at his disposal, after his board, is paid and his shoes shopped, etc.

I am sure that a dress suit is dangerous property for such a man. It would be much better for him to use the money to buy food, which would enable him to obtain a higher salary.

The Crocodile.

The following is a Chicago boy's composition on "The Crocodile": "The crocodile is a large animal that inhabits the Nile and loves to go on the smooth beach to bask in the sun and lay eggs. It looks some like a crocodile, only they are not as large as the Nile crocodile, and they are not as large as the crocodile in the river. It is a crocodile that is the crocodile in the river. It is a crocodile that is the crocodile in the river. It is a crocodile that is the crocodile in the river. It is a crocodile that is the crocodile

